

15. 04. 2004

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CLAIMS

1) A process for the preparation of tomato whole extracts with lycopene content from 5% to 20% and with reducing sugars content expressed as glucose lower than 1%, comprising the following steps:

5           a) pretreating fresh tomatoes, which comprises washing, then cutting or crushing;

10           b) heat concentrating of the cut or crushed tomato from step a);

          c) extracting the concentrate from step b) with water-saturated ethyl acetate;

          d) backwashing the extract from step c) with water;

          e) concentrating the extract to dryness under reduced pressure.

2) A process as claimed in claim 1, wherein the concentration of the extract according to step e) is carried out to a final volume ranging from 0.10 to 15 0.28% with respect to the starting volume, further comprising the following steps:

20           f) filtering and drying the lycopene precipitated from the concentrate; and optionally suspending lycopene in ethanol or ethyl acetate, then filtering and washing with ethyl acetate until obtaining the desired purity;

          g) adding seed oil to lycopene from step f).

3) A process as claimed in claim 2, wherein the seed oil is tomato seed oil.

4) A process as claimed in claim 2, wherein the seed oil is soybean oil.

5) Tomato whole extracts with lycopene content from 5% to 20% and with content in reducing sugars, expressed as glucose, lower than 1%, obtainable 25 with the process of claim 1.